NEW ENGLAND FARMER.

PUBLISHED BY WILLIAM NICHOLS, ROGERS' BUILDINGS, CONGRESS STREET, (FOURTH DOOR FROM STATE STREET.)

VOL. II. BOSTON, SATURDAY, MAY 15, 1824. No. 42.

Domestic Economy.

ON BROILING. Cleanliness is essential in this mode of cookery.

Keep your gridiron quite clean between the bars, and bright on the top; when it is not, wipe it well with a linen cloth; just before you use it, rub the bars with clean mutton suet, to prevent the meat from being marked with the gridiron.

Take care to prepare your fire in time, so that it may burn quite clear; a brisk and clear fire is indispensable; or you cannot give your meat that browning, which constitutes the perfection of this mode of cookery, and gives a relish to food which it cannot receive any other way.

Be very attentive to watch the moment any thing is done; never hasten any thing that is broiling, lest you make smoke and spoil it.

Let the bars of the gridiron be all hot through, but yet not burning hot on the surface; this is the perfect and fine condition of the gridiron.

As the bars keep away as much heat as their breadth covers, it is absolutely necessary they should be thoroughly hot before any thing to be cooked is laid upon them.

The bars of gridirons should be made concave, and terminate in a trough to catch the gravy, and keep the fat from dropping into the fire and making a smoke, which will spoil the broil.

CHOPS OR STEAKS. Those who are nice about steaks, never attempt to have them, except in weather which permits the meat to be hung till it is tender—and give the butcher some days' notice of their wish for them.

The best steaks are those cut from the middle of a rump, that has been killed at least four days in moderate weather,—much longer in cold weather—when they can be cut about six inches long, four inches wide and half an inch thick—do not beat them unless you suspect they will not be tender.

Take care to have a very clear brisk fire, throw a little salt on it, make the gridiron hot, and set it slanting, to prevent the fat from dropping into the fire, and making a smoke. It requires more practice and care than is generally supposed to do steaks to a nicety; and for want of these little attentions, this very common dish, which every body is supposed capable of dressing, seldom comes to the table in perfection.

The season for steaks, says the Cook's Oracle, is from the 29th of September to the 25th of March. The same publication gives the following directions for cooking steaks when taken out of season, or when there is otherwise reason to fear they would prove tough, if broiled without preparation.

Take two pounds of steaks and beat them well—line the bottom of a three quart stew pan with slices of fattish ham, or bacon, and on this lay the steaks, (which should be nicely trimmed and shaped;) just cover them with water, a dozen corns of allspice, the same of black pepper, the red part of carrot, a little bundle of savory and parsley, a large onion, with half a dozen cloves stuck in it, and a head of celery;—cover them close, and let them simmer gently about an hour and a half, according to their thickness; if they are thin steaks, an hour may be enough; take care that the meat does not go to rags, by doing too fast, or too much.—When the steaks are tender take them up, flour them, and fry or broil them, only just to brown them.

Ask those you cook for, if they like it *under*, or thoroughly done, and what accompaniments they like best—turn the steak, &c. it will be done in about 10 or fifteen minutes; rub a bit of butter over it, and send it up, garnished with pickles and finely scraped horse-radish.

N. B. Macbeth's receipt for dressing a beef steak is the best—

—When 'tis done, 'twere well
If 'twere done quickly.

The Domestic Encyclopedia gives us the following as the most approved mode of cooking beef steaks and oyster sauce.

Strain off the liquor from the oysters and throw them into cold water to take off the grit, while you simmer the liquor with a bit of mace and lemon peal; then put the oysters in, stew them a few minutes, add a little cream if you have it, and some butter rubbed in a bit of flour; let them boil up at once; and have rump steaks, well seasoned and broiled, ready for throwing the oyster sauce over the moment you are to serve.

WHOLESOME MEATS. All meats are best when the animal is at maturity. Hence, to delicate persons, chickens, lamb, veal, pig, are not near so wholesome or nutritive as beef, fowl, mutton and pork.—*Dr. Willich.*

Fruit should be eaten before dinner, or as a supper. A meal of fruit, after a meal of meat, is more than the stomach can dispense with; especially with a meal of pies and puddings intervening.—*ibid.*

POISON FOR INSECTS. If walnut leaves be steeped in water for a few days, the fluid will acquire such a degree of bitterness, as to prove a certain poison for reptiles of every description.—*ibid.*

Correspondence.

POTATOES.

To the Editor of the New England Farmer,

SIR,—My neighborhood, generally, and perhaps without exception, have lost their potatoes as to size for sauce. They have become very watery, of a sweet sickish taste, and black in the middle, and the cause unknown as the like has not been known before.

Some of my neighbors dug their potatoes early, and others late, some kept them in cellars, and others buried them in the ground; and I cannot hear of any but what are affected in a similar way; they were very good when dug.

I publish this account by way of inquiry if any gentleman has known such a general circumstance before; or how to prevent it, he should publish it for the benefit of new settlements, where great use is made of potatoes.

SAMUEL PRESTON.

Stockport, Pa. May 1, 1824.

BY THE EDITOR. It is, we believe, a general rule in the economy of vegetation, that plants of all kinds, propagated by roots, slips or cuttings will degenerate, and in time become totally extinct. The finest fruits will not always last, and some of those formerly most celebrated in America and G. Britain are now known only by name, and their places are supplied by new varieties, perhaps of equal excellence. The same principle applies to potatoes, and probably all other roots, which should occasionally be renewed from seed, or their eventual destruction is inevitable. English farmers, we are informed, hold it to be absolutely necessary to renew their potatoes from the top seed once in fourteen or fifteen years. We do not pretend, however, to assert that such renewal will prove a complete remedy for the evils of which Mr. Preston complains, but the experiment is easily made, and some benefit will no doubt be the result.

The process for obtaining new varieties of potatoes is thus described in the *Farmer's Assistant.*

"Gather the apples or balls after the seeds are fully ripe; mash them in water till they are cleared of the pulp; then dry the seeds; and next spring sow them in a bed which is to be kept clear of weeds. In the fall, small potatoes will be found at the roots of the plants; and the different varieties of these are to be separately planted the next season; when they will produce potatoes of the usual size; and at this time the respective qualities of each variety can be ascertained."

An English publication directs to "Take the apples of potatoes, or potatoe balls, in the beginning of October, before the frost has hurt them. Hang them up by the foot stalks in a dry closet, where they will not freeze. Let them hang till March or April. Then mash the apples, wash the seeds from the pulp, and dry them in a sunny window. Sow the seeds in a bed about the first of May. When the plants are four or five inches high, transplant them into ground well prepared, one or two plants in a hill.—They will produce full grown apples, and some of the roots will be as large as hen's eggs."

We have no doubt but the general deterioration of the potatoes brought to market in this city, which has been a subject of complaint for some years past may be remedied in this simple and cheap manner.

LEACHED ASHES AS A MANURE.

Indian Hill Farm, West Newbury, Essex County, May 8th, 1824.

T. G. FESSENDEN, Esq.

Dear Sir,—Seeing an enquiry regarding Leached Ashes in the New England Farmer of this morning, with an appeal to your correspondents, I have concluded to send you my opinion—although I can only add two years' experience with that of the enquirer.

I would here remark, that enquiries generally made in your paper, though answered with a promptness by you, that subscribers in this quarter admire, receive no answer from your subscribers generally.—When I think of your long increasing list, and on that see names of men, not only distinguished by rank and fortune, but for well managed farms, and large crops; others in more humble life, though equally distinguished as honest men, (and who undoubtedly, have more leisure than the first mentioned,) refusing to answer enquiries, which, truly, to the man of experience may seem of little or no importance, but which in reality

are of the greatest consequence to us young farmers. I feel convinced 'tis a duty we all owe to answer enquiries—and although my limited knowledge, and little experience will prevent my giving an answer to one in ten of the enquiries, yet am willing to contribute that little, wishing if wrong to be corrected.

Respectfully, your ob't serv't.

BENJAMIN POOR.

Five years since this spring, I ploughed 1½ acres low moist land, manured it in the common way with a mixture of manures, the principal part of which was leached ashes, which I had been led to purchase in consequence of seeing it shipped to New-York, by which I was informed the shipper in all cases made it profitable, as there was always a ready sale. The ensuing fall I had a large crop of Indian corn.—The year following I manured it in a similar way and had a good crop. The next year, after ploughing, and one harrowing, gave a light dressing of leached ashes and sowed barley and a quantity of herdsgrass and clover seed—then after twice harrowing the ground it was left. I think with Dr. Deane, that they are of but little use when ploughed in. Crops of grass have since been taken from that spot, which have far exceeded any in the vicinity for quantity on the same quality of land, as have some on two acres adjoining, which were broken up, one year later, but managed and laid down in the same way; and at the same time, with the exception that the last were laid in beds about one rod in width. I have purchased leached ashes since, although the increased demand has enhanced the price one fourth part. Still, I think where grass or grain is wanted leached ashes are cheaper at four cents the bushel, the present price, or say $1, 60 for one cart load containing forty bushels, than stable manure at half that price; although stable manure is selling here this season at $1, 50 for one cart load containing forty bushels. In the spring of 1822, I had a field of five acres sowed with grain and grass seed; the ashes when hauled on the field, were laid in small heaps, and carefully spread. I consider, however, that it would have been much better to have spread them from the cart, as we could distinguish where each lay when the grain was cut also the last year when the grass was cut.

The last spring, 1823, we gave a light dressing to a steep side of a hill, which when mowed the year preceding was scarcely worth the trouble. The reason was, it had been formerly much ploughed, and being steep, every rain had washed it more or less—and as it was hard to plough it had been in grass a number of years. In applying the dressing early in the spring, we spread it carefully from the cart and as it was not perfectly fine, took rakes, and raked it lightly. The crop of hay amply rewarded for the labor and expense. I was this spring often asked by people residing at a distance, what I had done to the steep as it was green and totally different from what it had formerly. I think the present appearance justifies me in saying it will be greater this year than last. That may be owing to the favorable spring, but some say it is generally better the second year than the first.—I have heard many remarks such as your correspondent mentions, as that they left the land cold, &c.; but, no one made that assertion from experience. Such an one told him, that another heard, &c. was the nearest I could get to a reason.—When I first applied ashes to the low land, I had not the faith I now have. But I ought to observe that the ashes I have purchased were leached for the purpose of making soap, consequently a quantity of lime was used which, in small quantities is said to be a great preventative to moss, &c. on lands.

Review.

Touches on Agriculture; including a Treatise on the preservation of the Apple Tree, together with Family Recipes, Experiments on Insects, &c. &c. By the Author of a Description of Brunswick, and other Towns in Maine. Portland, A. W. Thayer, Printer, 1824.

[*Continued from page* 314.]

At the close of our former remarks on this Tract (see vol. ii. page 314.) we promised some notice of the Author's Treatise on the Apple Tree; and will proceed to redeem our pledge. The author gives the following directions relative to the management of

THE NURSERY.

1. "Select ground, for a nursery similar if you can, to that on which you intend to set your orchard. Never make your nursery richer than you intend to keep your orchard; if you do, a vigorous start is given, that is not maintained in the orchard for want of its *natural* proportion of aliment.*

"Put your trees in the nursery at least twenty inches apart. Most fail by crowding them; render them crooked and deformed. They are driven up like the tender growth in the dark forest, almost too slender to support themselves. An apple tree wants body and the first branching limbs more than height. I have found it almost universally the case, that the best bearing trees show you their extended bearing limbs near the ground. This may depend on the distance in which you set your trees in the nursery, and the manner in which you use that ill-fated instrument the pruning knife, that many intelligent farmers, while they are striving to save are ignorantly using to the ruin of the tree.* Keep the ground in the nursery level, by piling rocks, or turfs about trees of any age, you make an habitation for mice, rot the tree, and make a lodgment for the worm.—Spare the prominent projecting limbs of the young tree, prune off from the bearing tree till seven or eight years old, what sprouts you think will be useless, but never cut any so large, but that nature will heal the wound; risk to follow the the process I will give, and *wed* the deadly pruning knife to the next generation.

"We will take it, [the young tree] from the nursery and with some labor and care, saving the horizontal roots as long as possible; cut off the tap or parsnip root. Make the hole large if the land be deep, springy and cold, put in a wheel-barrow load of small stones, if you are at a little expense to get them. This, if I may properly use the expression, will be everlasting manure in all soils. Coat these with an inch or two of dirt, throw a handful of potatoes into each hole under the tree, put a large potatoe on the end of every large root, the *juice* of the potatoe will nourish the tree at least for one season, if set out when it is *ever so dry*, and you may be *sure* of the life of the tree. Do not curl any of the roots inward, for most say, by doing it the limbs will be curled inward likewise, and then you will think it necessary to use the ill boding pruning knife. A few kernels of oats sown around the tree will keep the ground light. I have heard potatoes have grown five years in succession, put under the tree, and this may save the ground from binding, and prevent another fatal process of saving

* NOTES BY THE EDITOR. It may not be amiss to observe that a dispute exists relative to the quality of the soil for a Nursery. Dr. Thacher says, (Am. Orchardist, page 30,) "it has been a received opinion, that the soil for a nursery should not be made rich, as the plants, when removed to a more fertile soil, will flourish more luxuriantly; but later observation has decided that the reverse to this will be found correct. There is a close analogy between vegetable and animal life; and it is a dictate of nature that both require a full supply of nutriment from their earliest existence. It would be absurd to suppose that the tender roots of young seedlings are capable of drawing sufficient nutriment from a rank, barren, and uncultivated soil, and those that are barely supported or nearly starved at first will never afterwards become vigorous, stately, and handsome, though surrounded by the richest mould. Repeated experiments have proved that a strong and vigorous plant, that has grown up quickly, and arrived at a considerable magnitude in a short time, never fails to grow better after transplanting, than another of the same size that is older and stinted in its growth.—Where the soil is poor and lean, trees in every stage of growth are observed to be languid, weak, and stinted; while those reared in a good mellow soil always assume a fine growth, and advance with strength and vigor."

On the other hand Judge Peters, of Pennsylvania, asserts that young apple-trees taken from a clay soil, and transplanted into one more suitable, thrive better than other apple trees, apparently of better quality, taken from a nursery, where the soil was congenial to their growth.

The "Farmer's Guide," a valuable work lately published by William Drown, of Providence, says, "we agree with a late writer in opinion, that the soil for a nursery ought to be naturally good, for at least one full spade deep, or if more the better; that a loamy soil, of a moderately light temperament is best, and that it cannot naturally be too good. It is very wrong to enrich nurseries with *dung* particularly until it is very old, and almost turned into earth. It is not absolutely necessary that the soil should be exceedingly rich, nor over carefully manured; a medium between the two extremes is best; such as any good substantial garden ground; or good mellow pasture land."

* No doubt a pruning knife may be used in such a way as to become an instrument of destruction. Still it has important duties in the culture of trees. Mr. Coxe says, as we think very judiciously, "When trees are much pruned they are apt to throw out numerous suckers from the boughs in the following summer;—these should be rubbed off, when they first appear, or they may easily be broken off, when young and brittle—cutting is apt to increase their number. Trees differ much in their form, and require very different treatment in pruning; it may not be necessary in our warm climate to trim quite so close as in England, but great care should be observed to take off every limb, which crosses another, or is likely so to do at a future time; those who can conveniently do it, will find a benefit from *forming their heads in the nursery the year before they remove them*—when transplanted, they will thrive more rapidiy from not having been pruned at the time of their removal, which in some measure exhausts and weakens the tree; I have been latterly in the habit of giving the principal pruning to my orchards after they have been planted out about five or six years; their growth, with proper cultivation, is then so vigorous, as to permit any natural defects in their forms to be corrected with safety, by free pruning, and forming their branches: the peculiarity of growth which characterizes each kind is then visible, and uniformity of shape may be more easily obtained.

"*Apple trees should be so formed, as to allow man and horse to pass under them in ploughing;* this elevation of the branches, while it protects them from cattle, opens the ground to the salutary influence of the sun, and the crops of grain and grass."

ing the tree by ploughing, in which the unskilful may cut off one of the largest roots, that will, that must destroy as large a limb. No question ploughing may loosen the ground under the hand of a careful master and invigorate the tree; but see if we cannot find as cheap, and in many instances, a safer method to rear and preserve a good and profitable orchard.—Supposing you take 247 young trees from the nursery to set out 24 feet apart on an acre,* which is full enough on any land; the more rocky generally the better, if properly prepared, and the less stones you will need under your tree; when on deep intervale they may be made to flourish by not setting them too deep, and by putting a goodly portion of stones under them. It is on the richest intervale I have found most of the deadly enemies of the apple tree, lurking in the bark without the power of loco-motion: their destruction to the tree is almost universally attributed to cold;—true their greatest abundance is on a deep soil, where the parsnip root is allowed to run into the deep cold earth. I still follow an old notion of marking my trees, when I take them from the nursery; set north, *north*. It is a well known fact that Indians will find their way through the forest in a dark night by feeling the bark of trees, which is always thickest on the north side; therefore follow nature in this, in fact in every thing relating to vegetation as a general guide. Any kind of manure you are disposed to put around a tree, put at least a foot from it, and let the roots always be covered. It is possible the eggs of some insects may lay near the surface, and by cutting with a hoe around a tree before winter sets in, they may be destroyed, ground loosened and the tree saved from many wounds by careless ploughing. Most insects descend into the ground too deep to be easily disturbed. The grub or cut worm descends four feet." (*To be continued.*)

* You cannot set out more than about 75 young trees on an acre 24 feet apart.

From the Mechanic's Journal; a periodical work lately established in London.

ON THE COFFEE SHRUB, COFFEE BEAN, AND COFFEE DRINK.

The coffee shrub is a plant of the same family as madder, namely the rubiacea of Jussieu, and is arranged by Linne in his class pentandria, and order monogynia. There are several species of coffee; but the only one cultivated for use is the Coffea Arabica of modern botanists. It is a native of the Upper Ethiopia, and grows about 14 or 20 feet high: the branches come out in pairs opposite each other, and crossing the pair of branches that come out below and above them; the leaves are somewhat like those of the bay, but less dry, and thinner; the flowers are white, and succeeded by a berry like a cherry, filled with yellowish pulp, and two small horn-like beams, flat and grooved on one side, and convex on the other.

It was a few years before 1500 that the infusion of these berries came into use as a general drink, and it has slowly extended itself thro' most parts of the civilized world; except China, England, and Mexico, in which the use of tea is more common than that of coffee drink.

It was propably the elastic horny nature of these beans, which renders them very difficult to powder or for water to penetrate, that originally led the users of coffee drink to roast the beans to a brown colour, in order that they might grind them more easily, and extract the virtues of it the more speedily. The roasting not only perfectly answers these purposes, but also developes the aroma or odorous principle of the coffee bean.

In order to roast coffee properly the uses of roasting must not be lost sight of, namely to destroy the horn like tenacity of the green bean, and to devolope its fine scent. Too much heat would destroy the chemical elements, which ought to be preserved, and would substitute in their place others which are of an entirely different quality. That fine scent, which pleases so greatly the admirers of good coffee is succeeded, where the coffee is over roasted, by a bitter taste, and burnt smell, which is far from being pleasant and even disagreeable. If, on the other hand, the roasting process is under-done, and the heat to which the beans have been exposed, has not been sufficient, then the raw smell of the coffee remains, and of course diminishes the aroma, which requires a certain heat to develope it. There is of course a just medium to be observed. Well roasted coffee ought to have a pale chocolate color equally spread over it, which is well known to those who are in the use of performing this operation, but it is never necessary to look at the roasted beans, the scent is sufficient; for when the true aroma is developed, and fills the surrounding atmosphere with its delicious scent, then it is time to stop the roasting. After this period the oil acquires a burnt flavor, a scent somewhat resembling that exhaled by smokers of tobacco is perceived, and instead of good roasted coffee there is obtained a bad kind of charcoal.

Considering the importance of this operation, it is no wonder that some of those who are very fond of coffee drink, although they would feel ashamed in busying themselves in any other department of household economy, yet do not hesitate to roast their own coffee, not only at home, but with their own hands. The fragrancy diffused by the roasting seems to delight them; and they appear to enjoy by anticipation, the pleasure they shall feel in drinking of the infusion.

Good raw coffee loses from 16 to 20 per cent. of its weight by roasting; if it loses more it is certainly over-roasted. Many different modes are used, and each has its admirers; but there is, in fact, only a single rule to be observed, namely, to use the proper degree of heat, and keep it up at the same point till the roasting is finished. Whether the roasting is performed in close or open vessels; whether the coffee is left to cool in the roaster or is turned out, or even laid between cloths appear indifferent. If indeed the roasting by accident is carried too far, the coffee should be immediately spread out thin on the floor to cool it as soon as possible. In all cases, when cool the roasted coffee should be put into tin plate boxes, and kept from any moisture.

The chemists have made comparative analyses of raw and roasted coffee, of which some account may hereafter be given; but at present there is room only for detailing the best modes of making the coffee drink.

It being well known that the action of solvents is hastened, in general, by reducing the solvent to powder; it is necessary to grind the roasted coffee more or less fine, as it is intended to use water less or more heated. To reduce coffee to too fine a powder, although it would require only slightly warm water to extract its soluble parts, yet it would be inconvenient in other respects, for the powder would pass through the strainers of the coffee pot, and by also remaining suspended in the water, would render the clearing of a drink difficult. At all events roasted coffee should never be ground but the moment before it is used, as otherwise it loses much of its fine scent.

It now remains only to say a few words respecting the making of the ground roasted coffee into drink,—and here the grand points are not to lose the fine aroma, and not extract the bitter acrid, resinous element of the coffee. To avoid both these inconveniences, it is necessary that the coffee drink should not be made with too much heat; as this would dissipate the aroma in vapours, and cause the water to dissolve the resin. The coffee therefore must not be boiled in the water, and still less is it proper to boil the grounds over again with fresh water, as is done by some persons. Coffee drink made from the grounds, when it is added to that made from fresh ground coffee, gives it indeed a fine deep color, but the taste of the drink is very bad.

It is not even necessary to pour boiling, or even warm water upon the ground coffee: cold water, if sufficient time is allowed, makes equally good coffee drink, for the elements to be extracted from the roasted coffee are extremely soluble in water. But if the coffee drink is required to be prepared in haste, hot water must be used.

It is universally agreed on by the French amateurs of coffee, that coffee drink is never so good as when after being made with cold water, or with hot water, and cooled, it is heated over again, carefully avoiding a boiling heat. This heating over again is supposed to cause the various elements which produced the fine flavor of this drink, to unite more intimately; and this may be the real fact. The excellency of the coffee sold at Paris is well known; and this is always made one day and heated over again the next day when wanted. A further advantage attends this knowledge of consequence to single persons, who in summer time do not keep a fire in their chambers, that by merely pouring cold water on the ground coffee over night, and straining it in the morning, the strained liquor may, while they are dressing, be heated sufficiently for drinking, over a lamp; and this gives coffee a superiority over tea for the breakfast of such persons; as tea requires the water to be boiling hot, in order to extract its virtues; and of course requires a fire to be lighted.

From the American Farmer.

"*Prevention is better than cure.*"

GAPES. Take a piece of assafœtida about the size of a hen's egg; beat it tolerably flat; and wrap a piece of cotton cloth round it, and nail it to the bottom of the trough where the hens are daily watered: this method is adopted in the spring of the year, when the hens begin to bring forth their young broods, and it will be attended with invaluable success in preventing that destructive disorder. RUSTICUS.

From the United States Gazette.

On the Manufacture of Straw and Grass Bonnets.

No. IV.

Thus we see, that although one of the two ladies who have made the important discovery of the conversion of a native grass into a costly bonnet, was suffered to pass with empty praise, by all the patriotic Societies in the United States, her labors have been made one source of national wealth to England, and that from a consciousness of their importance, and as a grateful return for her liberality of conduct, she has been generously rewarded by the London Society. We see also that Mr. Parry, one of their own countrymen, has been complimented with a large *silver medal* for the manufacture of Leghorn plat, from straw imported from Italy: and lastly, to prevent all interference with home industry in the manufacture in question, the government have laid a duty of 3*l.* ($13, 33) per dozen on imported plats, and 17*s.* ($3, 07) a lb. on the plat not made up, and a duty of five per cent. ad valorem on the imported straw from Italy.

The business of promoting the manufacture of straw and grass bonnets, has engaged the attention of Cobbett, who has prosecuted it with his well known zeal; and he has lately been presented by the same London Society, through their President the Duke of Sussex, with a medal, value 15 *guineas*, ($70,) for his fine straw hat made from British materials, and for his exertions in drawing the attention of the British public to the manufacture. He says very justly "thousands of pages of biography are filled with deeds, none of which deserve to be mentioned on the same day with this act of Miss Woodhouse." (July 19, 1823.)

The merchants of Salem, Mass. probably did not know of these "doings" in England, but they evince most clearly how little the enemies of the New Tariff are authorized in saying, as they daily do, and as they themselves did in their memorial to Congress against it, "that the Statesmen of the old world are relaxing the rigor of their own systems, and yielding themselves to the rational doctrine, that national wealth is best promoted by a free interchange of commodities upon *principles* of *perfect reciprocity*."

The first thing done by Cobbett, was to search for the same grass in England as that sent by Miss Woodhouse to the London Society; and then to try experiments with other native grasses of that country, in order to see whether they would not answer equally well with the American species. He says (July 19, 1823,) that he had found the American grass, and had just then cut and bleached plants of it in his little cow pasture at Kensington, his present place of residence. The same grass abounds in England, and he has made some as bright as Miss Woodhouse ever made, some of it was as fine as the hair of her head,"—one of his correspondents, a Mr. Clarke, made some beautiful plat *from the sweet vernal grass.**

The official return of the number of straw hats imported into England from Leghorn, during the years 1820, '21, '22, and down to April 1823, was 366,428; and in 1823, 3512 lbs. of plat were imported. The duty upon each hat was five shillings and eight pence sterling.—The whole amount of duty on the above number was therefore $461,427,48. If, says Cobbett, we succeed in the manufacture, only think of the quantity of hats that are wanted in South America, the West Indies and the *United States*, only think of the magnitude of the thing: not less than five millions of people in this kingdom, wear these straw hats. (Jan. 21, 1823.) "It would be no trifling thing to take this article of Leghorn hats out of our custom house books; but this is a trifle, compared to the extension of the manufacture; to the introducing of it into houses and families; to the making it the means of employing and of feeding without pauperism, a large portion of the laboring people. Colbert was immortalized on account of his encouragement of certain manufactures. I am greatly deceived if he ever encouraged any thing of greater importance to France, than this is to England." (July 19, 1823.)

Now, on the supposition that Cobbett, aided by the Society for the encouragement of arts, and by the governmental duty on imported Leghorns and straw plats, succeeds in making good his promise to the British public, to knock up foreign trade in those articles in England, the treasury of the country will be deprived of this great source of revenue; yet we see, the fear of this loss does not interfere with the prevailing and commendable policy of the government, and the patriots of England, of protecting home-industry; because they know, that unless the poor support themselves by labor, they must be supported by the public; and experience has taught them, that poverty and increase of crimes are closely connected. They also know that it is of much more importance to provide employment for poor women and children in England, than to add to the national coffers, by duties paid for a foreign fabric, which can be made at home; and that what the revenue loses by the cessation of the importation of the bonnets, will be made up by the produce of the returns for the English bonnets exported, by the duties paid by the articles constituting those returns.

Our Congress unfortunately do not reason in this plain common sense way; all they look to is *present revenue*, and are indifferent to the appalling spectacle of 25,000 women and children thrown out of employ, in consequence of the domestic manufactures of bonnets being suspended, and by reason of the want of a foreign market, and a deluge of cheap bonnets from Leghorn.

Cobbett very justly says that he 'is thoroughly convinced, that the causing of one new apple tree to be introduced,* or the causing of one Leghorn hat to be kept out by an English one, are ten thousand times more value to the country, than the library of the late King, which is to cost the nation forty thousand pounds for a place to put it in.' This is a much more sound doctrine than the hackneyed and common place saying of Dean Swift, respecting the merit of a man in making two blades of grass grow where one grew before. I will fearlessly assert in like manner, that the keeping 25,000 women and children at work, (who will be thrown out of employ by the destruction of the bonnet manufactory in New England,) is ten thousand times more important to the people of the United States, than all the Societies for colonizing the blacks; for converting the people of India and China to christianity, or for ameliorating the condition of the Jews" in Europe, and for coaxing them to come to the United States, a country, which furnishes so small a scope for the indulgence of their prevailing passion: and I most sincerely regret to see amiable ladies engaging in such comparatively useless, and certainly *impracticable* projects, when such a *noble object* as the encouragement of the straw and grass bonnet manufactory, exists for the exertion of their benevolent talents, but remains unattended to.

A Friend to Agriculture, Commerce and Manufactures.

* This grass is also a native of the United States, and flowers before any other in Pennsylvania, where it abounds on land manured by sheep. It is the *anthoxanthum odoratum* of the botanists so called from its odour when dried.

* Cobbett has introduced and sold grafts and numerous American apple trees in England. Register. July 19, 1823.

From the Old Colony Memorial.

FRUIT TREES.

Every friend to the science of horticulture, must be gratified with the attention bestowed on the subject, and the improvements which are making at the present day. Employment in this branch of agriculture, is both salutary and profitable, and it is commendable in every individual to contribute to its improvement. Our knowledge, however, of the physiology and of nature's laws, which govern in the vegetable kingdom, is quite too limited to justify conjectural assertions for facts substantiated by experience and observation. Theory or hypothetical disquisition will neither instruct nor satisfy the unlearned class of the community, who aspire only to practical knowledge derived from well established facts. It appears that a writer in the American Farmer, in a piece which is copied into other papers, has hazarded the positive assertion, that the common practice of white washing trees is highly detrimental to their growth, and that, if persevered in, will prove fatal to the trees. The writer predicates his doctrine on the principle that the application of white wash obstructs the pores and impedes perspiration from the bark of the trees. But it is unfortunate that we are too prone to step beyond the limits within which our actual knowledge ought to confine us. The supposed analogy between animal and vegetable life is problematical; and a cause, which in one case may derange the functions, may in the other be productive of salutary effects. In the winter season when the sap has receded from the trunk, and the exhalent vessels being in a quiescent state, there can be no perspiration, and before the sap receives the vivifying principle in the spring, the white washing is generally applied, and it adheres to the tree but a few weeks. It is well understood that in the summer season the leaves are the organs which perform the functions of inhalation and exhalation, in a manner similar to the lungs in animals. Whether these with the roots are capable of subserving all the purposes of vegetable life for a limited time, I presume not to decide, but am ready to declare my disbelief that the subtle fluid which transpires from the pores of trees can be impeded by a thin coat of white-wash. Lime attracts moisture from the atmosphere until it becomes saturated, and why may

it not absorb the perspirable fluid from the bark of trees? But it is best to agree with the facetious poet, that "no argument like matter of fact is." It is a fact that the practice of whitewashing trees has been followed for several years and not a solitary instance of its injurious effects has ever occurred to my observation, but on the contrary there are not wanting the most ample attestations in favor of its great utility. The trees being more vigorous and healthy, the bark more smooth and free from moss than ever before. If, however, we must be governed by fashion, and the fashion has had its run, let it be discarded. In the American Orchardist and in that valuable paper the New England Farmer, other compositions which may prove equally salutary are recommended. But there is another topic brought into view which from its gross absurdity is liable to animadversion. It is asserted in an English paper that Caterpillars may be destroyed by a clod of earth moulded round the top of the trunk of trees infested with these reptiles. The writer must be entirely ignorant of the natural history of the caterpillar. They are hatched in the spring from eggs deposited on the branches and twigs of trees the preceding summer.—They manifest no kind of antipathy to the earth, as they are frequently seen to traverse over it without reluctance, nor have they occasion to ascend the trunk of the tree, for it is on the branches that they have their birth.—The most credulous reader, therefore, not having faith in magic, must smile at the supposition, that a clod of earth will prove so powerful an antidote as to kill or force the reptiles to abandon their possessions. But in all professions there are those who delight in quackery, priding themselves in some nostrum or new discovery. The sagacious editor of the New England Farmer in copying the article expressed his doubts respecting the efficacy of this novel discovery, but by another pen we are gravely informed that though the experiment had been known to fail, yet when *the sod had been applied to the nest it succeeded better than any thing which he had ever tried!* Let those then who may choose to climb into the tree be careful that they do not tear asunder the caterpillars' nest and crush the reptiles, but nicely adjust the sod and wait patiently till its shall display it magical powers.—Such exploits may vie with the French Mountebank, who among other nostrums, boasted of an infallible powder to kill fleas with the assurance that if there are millions of them his powder will destroy them all. The nostrum was readily purchased at a high price, but a person desiring to know how it should be applied was answered that he must take the flea by the back and squeeze him until he gapes, then drop a little of the powder in his mouth and he will die.

There is yet another circumstance connected with this subject deserving of attention. It too frequently happens that cattle are permitted to have access to fruit trees in the winter season—they never fail to nip off the twigs of the last year's growth and break down the small branches within their reach leaving the ends jagged and unseemly. The only remedy for this evil is to cut off the jagged ends close up to the next bud. When this is neglected the broken ends die and become rotten and eventually prove essentially injurious to the whole tree. J. T.

From the Prunswick Times.

CULTURE OF WOAD.

Having seen in your paper an extract from the Aurora, giving an account of the uses and cultivation of the Woad Plant (or *Isatis Tinctoria*) as a substitute for Indigo, and believing that whatever may be found a useful substitute for any foreign article imported into this country, employed in our domestic or family manufactures, tends not only to render us independent of foreign nations, but, with some attention, may become sources of wealth to our industrious farmers and citizens, I have annexed herewith some further account of this valuable plant, which I should be glad if you would publish for the benefit of my brother farmers; not doubting, that if generally known with what ease this plant is reared and prepared for use, that every lady who is in the habit of making cotton, linen, and woollen cloths, for private use, would, instead of running to the shops for *indigo*, procure a small quantity of the woad seed and cultivate in her garden a very small spot, being sufficient to raise seed enough to sow two or three acres. This plant may be sown any time previous to the first of August, either in the broad cast way, or in the same manner as carrots and parsnips are generally sown, and its leaves are fit for use the summer following. It is biennial, the lower leaves are of an oblong oval figure, thick, ending in obtuse roundish points of a lucid green. The stalks rise about four feet high, dividing into several branches, terminated by small yellow flowers. The time for gathering the crop is about the end of June, or whenever the leaves are fully grown, while they are perfectly green. If the land be good and the crop well husbanded, it will produce three or four gatherings; but the two first are the best, and will produce three or four times as much coloring matter as the third and fourth crop.

The leaves in the large way are carried directly to the mill, with a stone running on the edge resembling the oil or bark mills, where they are mashed into a smooth paste: if this process is deferred, they would putrify. The paste is then laid in heaps, pressed close and smooth, and the blackish crust, which forms on the outside, reunited if it happens to crack.—After laying for fifteen days, the heaps are opened, the crust rubbed and mixed with the inside; it is then formed into balls, which are pressed close and solid; these are dried upon hurdles; they turn black on the outside if in the sun, if in a close place yellowish; if the weather is rainy, the first is to be preferred.

The good balls are distinguished by their being weighty, of an agreeable smell, and when rubbed, of a violet color within. Woad not only affords a lasting and substantial blue, which may be reduced into many different shapes, but is of great use in dyeing and fixing many other colors.

In the small way the leaves may be pounded in a trough or wooden mortar, laid smooth in heads, as above directed; and after laying some days the outside crust rolled with the inside, and made into small balls, about the size of a coffee cup, in any convenient vessel which will bear pressing strongly to mould them in: and if the balls happen to crack before they are thoroughly dry, they may be rubbed together, moulded over again, and dried on boards in the sun. Woad and indigo are frequently used in conjunction, which makes a very great saving to the dyers. In dyeing blue with these substances, it is usual to mix 400 lb. woad, 30 lb. madder, 8 or 9 lbs. lime, and from 10 to 30 lbs. indigo, and a quantity of bran, which are put at different times in a wooden vat and digested with a strong heat for several hours, after which the substances to be dyed are immersed in the mixture.

Silk, woollen, linen, and cotton are alike dyed with these ingredients, but with some variation of the proportions. A solution of woad and indigo in sulphuric acid forms what is called the Saxon blue. For dyeing yarn in the small way, woad may be used in the same manner as indigo; or a proportion of the ingredients before mentioned may be added; but the best color will be produced by using each in the proportion of one ounce of indigo to twelve ounces woad; the latter gives solidity and substance to the color, the former brightness.

The woad was once the great staple of Languedoc, is now cultivated generally in France, Spain, Portugal, Germany, Switzerland, Sweden, and in many parts of England, and in the small way in America. The produce of an acre of ground from woad may be estimated to be worth from one to two hundred dollars.

That the farmers and dyers may make trial of woad, induces this communication.

A MIDDLESEX FARMER.

From Long's Expedition to the Rocky Mountains.

A singular description of food is made use of by some tribes of the Snake Indians, consisting chiefly and sometimes wholly of a species of ant which is very abundant in the region in which they roam. The squaws go in the cool of the morning to the hillocks of these active insects, knowing that then they are assembled in the greatest numbers. Uncovering the little mounds to a certain depth, the squaws scoop them up with their hands and put them into a bag prepared for the purpose. When a sufficient number are obtained, they repair to the water, and cleanse the mass from all the dirt and small pieces of wood collected. The ants are then placed upon a flat stone, and by the pressure of a rolling pin are crushed together in a dense mass, and rolled out like pastry. Of this substance a soup is prepared, which is relished by the Indians, but is not at all to the taste of white men.

Gas Lights.—Professor Olmsted, of the University of North Carolina, has ascertained, that a fine illuminating gas may be obtained from cotton seed. The produce of gas from a bushel of seed, is more than double the average product of the same quantity of New Castle Coal, and greatly exceeds that in illuminating power. It partakes of the purity and splendor of gas from oil, with which substance, indeed, this seed is known to abound. The experiments already made, induce the belief, that, among all substances hitherto tried for gas illumination, this article will be found the most eligible, especially for our southern cities, where cotton seed can be obtained at a very trifling expense; and the idea suggested that this article may possibly become of considerable value for exportation.

Spinning Machines.—It is stated that Mr. Gilbert Brewster, of Norwich, Conn. has already made of his improved machines for spinning wool, to the amount of upwards of $200,000, and has orders for more machines to a very large amount. He has made large machines at the price of $2,700, and has made this declaration, that if any person will take one of his machines and put it into full operation for two years, and give him the savings made between this machine, and the old or common modes of spinning wool, he will give the machines without any further charge. The English spinner, cannot spin for less than 2 pence or 3 pence per lb. Mr. Brewster's machines facilitate the spinning so much as to have reduced the price to *one cent per lb.!* And not only the best merino wool can be spun at this price, but even the finest Saxon so much superior, even to merino, and of which the finest and highest priced cloths are made.—*N. Y. paper.*

NEW ENGLAND FARMER.

SATURDAY, MAY 15, 1824.

FARMER'S CALENDER.

MANURE. If you have not cleared your barn yards, and other receptacles of manure of their fertilizing contents you will please to set about it. If you have more dung than you propose to use immediately, do not suffer it to lie scorching and drenching in the sun and rain, unless you mean to be poverty-stricken before you think of it. If your cattle are yarded nights, you will be so good as to get up half an hour earlier than you commonly rise, and shovel what manure they have left under your shed, and then cover it with about as much mud, loam, or something else which will answer the purpose, as there is of the dung. You will thus in a little time obtain a compost as rich as Crœsus, and fill your money-bag with hard dollars, or your pocket-book with good bank bills. The weeds which you cut up in your garden, &c. you will either throw to your hogs, bury in trenches between your rows of plants, throw into heaps and cover with earth, or carry them to your compost bed and cover them there.

FENCES. Take another look at your enclosures and see that your fences are sound, firm, high and close. If you do not, and should unhappily wake up some morning and find your cattle in the corn, your pigs in the peas, &c. you will please to recollect that we told you so. After planting and before weeding you will probably have time to make some excellent stone wall. See that you make it where it is most needed, and what you make should be well made. We do not much admire certain apologies for fences, which we every now and then come across, in the course of our agricultural tours. A jagged, cobbling, half-built wall, in which the stones look as if they were huddled together by chance, or an earthquake, not at all disposed to be sociable, but each seems to say to its neighbor, please to keep your distance, is an abomination on any man's farm. We have seen too many such rough monuments of laziness, which seem to have been tossed together for no other purpose but to afford the quadrupeds of the place the means of taking practical lessons in the art of jumping.

PASTURES. Take a scrutinising squint at your pastures, and divide your stock among them according to the best rules in such case made and provided. Do not, however, let your cattle into your pasture ground too early in the spring. You had better buy hay and keep them in your barn yard, or cut and carry browse to them or turn them into the woods to pick a living as they can, than let them make minced pie of your sward-ground, and nip off every spire of grass the moment it peeps from the surface of the soil. In common seasons from the 20th of May to the 1st of June is early enough to turn your stock to grass. Your laboring cattle and horses should be kept up still longer, or at least till the last mentioned time. Dr. Deane said that "cattle should not be let into any pasture until the grass is so grown as to afford them a good bite, so that they may fill themselves without rambling all over the lot. The dryest pastures should be used first, though in them the grass is shortest that the potching of ground in the wettest may be prevented. Milch kine, working oxen and fatting beasts should have the first feeding of an enclosure. Afterwards sheep and horses. When the first lot is thus fed off, it should be shut up, and the dung that has been dropped should be beaten to pieces, and well scattered, afterwards the second pasture should be treated in the same manner, and the rest in course, feeding the wettest pasture after the dryest, that the soil may be less potched.

"Something considerable is saved by letting all sorts of grazing animals take their turns in a pasture. By means of this, nearly all the herbage produced will be eaten; much of which would otherwise be lost. Horses will eat the leavings of horned cattle; and sheep will eat some things that both the one and the other leave."

It will not be proper, when you have turned your cattle to grass to overlook or neglect them. You should see every animal every day, if you rise an hour before the sun for that purpose.

If you turn hogs into a pasture they should have rings in their noses, or as some say, you will do as well to pare off the gristle of the nose, to prevent their rooting. It is, we believe, a good *notion* to have a stye to feed them in, with a door or aperture opening into a clover pasture of suitable dimensions, which should contain a brook or pool, for their Majesties to wallow in. While the clover is fresh they will need scarcely any other food, but now and then a little brimstone and cream of tartar to give them an appetite. The hogs should not be accommodated with too large a pasture, lest the grass should become so old and tough that they will not eat it. Short and sweet grass is necessary for this species of epicures.

We have it from good authority that sheep require no water in their pastures, calves none, and horses very little except they are worked. The consequence of such a privation we are told is that the animals feed at night, and lie still in the day time. Cows, however, should have water, and that of a good quality. Muddy, stagnant water, such as is made use of in order to manufacture mosquetoes and fever and ague in some of our western States, has a very bad effect on cows, reducing the quantity of their milk, and injuring its quality.

YANKEE INGENUITY. We are much amused, and highly gratified by our frequent visits to the Agricultural Establishment, No. 20, Merchants' Row, Boston. The inventive faculties of our countrymen are there indicated by a display of machines of almost as many forms as there were kinds of animals in Noah's Ark. Although they have not yet exactly, exhibited Mr. Godwin's plough, which would

——"Set itself to work
And plough an acre in a jerk,"

they have ploughs, of excellent construction, which come very near and perhaps some of them are but little inferior to Mr. Jefferson's best of all possible ploughs, described in Wells & Lilly's edition of Dr. Deane's New England Farmer, under the article "*Plough*," and very well known to scientific agriculturists in Europe as well as in America.

But the more immediate object of this article is to call the attention of the agricultural part of the community to two machines which we think are of singular utility.

1. An instrument for cutting up hassocks or small protuberances, in swamps and wet meadows, invented by Col. Samuel Putnam, of Danvers, Mass. This consists of a wooden frame of an angular form, somewhat like a common harrow, with an iron or steel appendage beneath it, of semi-eliptical form, bent inwards, with sharp edges. The machine is drawn by oxen, or horses, and the metallic part embraces the hassocks, or other protuberances, and cuts them off as smoothly as a barber could excind the criniferous excrescences of a face without a wrinkle.

2. A new kind of churn, in which the dasher, or that part which stirs the milk or cream, is put in motion by an horizontal lever, to which the dasher is attached by cast iron geering of the most simple, and effective description.

We know that our description will give but an inadequate idea of the above mentioned machines, but we have not room at present for a more perfect account; and those who would wish for further information may call and inspect the machines at the establishment abovementioned.

SWEET CORN. By the kindness of "A Subscriber," we have received two parcels of *Sweet Corn* for distributing gratis, among those who would wish to obtain small quantities for seed. There are two kinds of corn, one of which ripens somewhat earlier than the other. We should be happy to present any of our friends, engaged in agriculture or horticulture, who will call or send to the Farmer office, with a handful of each, till the parcels are distributed.

VAMPYRE OF THE OCEAN. A curious monster so ycleped is now exhibiting at No. 13, Brattle-street, Boston. It was an inhabitant of the deep, caught in the Atlantic Ocean, near the entrance of the Delaware, and supposed to have weighed when first captured, between four and five tons. Dr. Mitchell, who examined and dissected it, when first taken, pronounces it to be "a fish considerably different from any seen before, and unlike all the descriptions that I could find in the books." A particular description of this marine monster may be found in handbills which will be presented to visiters at the place of exhibition.

"There therefore needs no more be said here,
We unto them refer the reader."

ERRATA. Our subscribers will perceive that part of the pages of this day's paper, are, by mistake, numbered wrong; they may, if they please, correct them with a pen.

FOREIGN.

The last advices from Europe come down to the beginning of April, but are not of great importance.

The Slave Trade Bill has passed both houses of Parliament and received the assent of the King.

The difficulties between Great Britain and Algiers have been settled.

The occupation of Spain by French troops is limited to the first of July, unless the Allied Powers should deem it necessary that the period should be prolonged.

Extensive preparations were going on at Constantinople for another Campaign against the Greeks.

It is stated that Coron surrendered to the Greeks on the 8th February. They have also succeeded in taking the out works of Lepanto.

A letter from Zante of March 22d, states that Lord Byron had negotiated a reconciliation between some of the contending Greek Chiefs, and had induced Theodore Colcotroni to evacuate the important fortress of Nauplie, which was now occupied by the Patriots.

It was reported that the Vice Roy of Egypt had declared himself independent of the Porte, and had ordered his levies to return home.

Advices from Madrid state that an order has at length been published, granting a general pardon to all the military of the constitutional armies, with an exception that none of them are to reside at Madrid, nor to inhabit the royal palaces. A civil amnesty was to be under consideration.

DOMESTIC.

Concord, April 24. *Anniversary of April* 19, 1775.—On Monday last, the Concord Artillery Company, under Capt. Whiting, and the Light Infantry, under Capt. Jarvis, paraded in honor of the anniversary, it being forty-nine years since the first blood was spilt in Concord and Lexington.

The day was ushered in by a salute of thirteen guns, and the reveille was beat by one who had often done the same duty in our revolutionary army.

At dinner, the few remaining patriots of this town, who were engaged in the battle forty-nine years ago, were at the table, and their presence gave life and reality to the scenes and deeds which were thus commemorated. Immediately after dinner, the company marched up to the former scite of the north bridge.—This was the spot where the British detachment under Capt. Lowrie first fired at our men, under the gallant Major Butrick and Capt. Davis, of Acton Minute Company, the latter of whom was there killed. When the companies arrived there, the Rev. Dr. Ripley made them an instructive address, describing to them with great minuteness the scene and circumstances as they originally took place.

The Davis Blues, of Acton, under command of Capt. Davis, also paraded to commemorate the anniversary. It will be remembered that the Acton minute men were actively engaged at the Concord battle, which cost their commander, Capt. Davis, his life.

A circumstance of a peculiar nature occurred in Lexington in the house now owned by Mr. Priest, during the British retreat. As Mr. James Heywood of Acton, lingering a little behind the main body went back of the house for a draught of water, he perceived a British soldier coming through the house probably for the same object. They were both armed—drew up their pieces—fired at each other—and were both shot dead at the same instant.

It must be gratifying to the surviving patriots of the Revolution to review the plains of Concord in 1775, and look around the conntry in 1824. It speaks favorably to the health of Concord, that there are so many that still live, who actually bore arms on the 19th of April, 1775. It has been ascertained that there are thirty men now living in this town, who lived here then, and were actors in those scenes, and then took up arms in defence of their rights.

Champlain Canal.—This canal is said to be navigable from Whitehall to the Saratoga Dam; and is expected to be open all the way to the Hudson in a few days.

Extract of a letter, dated Washington, April 30.—"A Convention with England was this day read in the Senate, concluded by Mr Rush, on the part of the United States, and Mr Huskisson and Mr Canning, late a Minister to the United States, on the part of England, granting under regulation and restrictions, the right of search of American and English vessels, engaged in the slave trade. From hearsay, it is inferred that the right of visit and search, being duly restricted and regulated, little or no objection will be made to the Convention."—*National Ægis.*

Murderous Rencontre.—The Port Gibson paper states, that about the 15th of March, Lt. Guino, of the U. S. Army, shot Mr. Yerby, of Wilkinson county, through the heart, and he expired instantly. The duel was fought on the banks of the Mississippi.

Cheap Travelling.—The Rochester paper announces that packet boats now daily depart east and west on the Canal, and the fare is so good and cheap that no one who consults economy *can now afford to travel on foot.*

Dreadful Accident.—Mr. Amos Boyce and M. John Wright were killed in Pawtucket, on the 20th ult. by the sudden caving in of earth in a well in which they were at work. They were buried about an hour and an half; and when extricated were both dead. The well was sunk the depth of 28 feet, in a quicksand and no precaution was taken by curbing to guard against caving-in of the earth. A very little care, probably, would have effectually protected them from the calamitous event. Mr. Wright belonged to this town.

[*Providence paper.*

CONGRESSIONAL.

In Senate.—Friday, April 30. Mr. Lloyd, of Ms. presented a memorial from Boston, *against*, and Mr. Mills a memorial from the same place *in favor* of the passage of the Tariff bill.

The Senate in committee resumed the consideration of the Tariff. Mr. Kelly, of Alabama, moved to strike out the highest rate of duty proposed on *cotton bagging*, which motion, after debate was decided in the affirmative. Yeas 28, Nays 19.

Saturday, May 19. After passing on numerous private bills, the Senate resumed the consideration of the Tariff bill, but nothing of consequence was decided on.

Monday, May 3. Mr. Jackson, from the joint committee on the subject, reported that the two houses may have a recess on the 19th inst.

The subject of the Tariff bill was again resumed. The amendment proposed by Mr. Holmes, of Me. to exempt Russia duck and sheeting from the duty was the question before the committee; and after some discussion was rejected. Yeas 21, Nays 26.

Tuesday, May 4. The Tariff bill was again discussed, but no decision of any question obtained.

Wednesday, May 5. A motion made by Mr. Elliot to strike out the proviso in the Tariff, which establishes the minimum upon which the duties on cotton cloths, &c. are to be calculated, was decided in the negative. Yeas 23, Nays 24.

Mr. Holmes, of Me. moved to amend the bill by striking out the clause which allows fifteen per centum on the duties now imposed, on all foreign distilled spirits. This motion was decided in the affirmative. Yeas 28, Nays 18.

Thursday, May 6. Mr. Barbour submitted resolutions for the distribution of the present Tariff bill throughout the United States, in order to obtain information of its probable effects on the revenue, and on the shipping, manufacturing, commercial and agricultural interests of the community; which were ordered to be printed.

A motion of Mr. Smith to limit the duty on wool to 25 per cent ad valorem was negatived. Yeas 21, Nays 26.

A motion of Mr. Mills to limit the duty on unmanufactured wool to 30 per cent ad valorem was adopted.

A motion of Mr. Lloyd, of Md. to strike out the *proviso* that all wool, not valued at more than ten cents per pound, should be charged with a duty of 15 per cent was negatived. Yeas 18, Nays 29.

A motion of Mr. Smith to fix the duty on India silks, at 25 per cent was negatived. Yeas 12, Nays 35.

A motion of Mr. King, of N. Y. to strike out the highest rate of duty on woolens, leaving the duty at 30 per cent ad valorem until June 30, 1825, and afterwards at 33 1-2 per cent ad val. was adopted. Yeas 28, Nays 18.

Several other motions for sundry alterations, exemptions, &c. were made, and were all negatived.

House.—Friday, April 30. On motion of Mr. Tatnall it was ordered that the Committee on Military Affairs be instructed to inquire into and report at the next Session of Congress the extent to which it is expedient to adopt the system of defence proposed in the several reports of the Board of Engineers, for the defence of the maritime frontier of this country, &c.

The report of the Committee on the claims of the heirs of Beaumarchais was discussed in Committee of the Whole. Mr. Tucker explained the subject; when on motion the Committee rose. With an understanding that the subject should be resumed on Monday.

Saturday, May 1, Was occupied in attending to private and local business.

Monday, May 3. The subject of a recess being under consideration, Mr. M'Lane hoped the two Houses would not adjourn until the investigation was completed relative to the memorial of Mr. Edwards. After some debate, a motion to lay the report on the table was carried.

Mr. Hamilton, from the Military Committee reported a bill to authorize the settlement of the Claims of the state of Massachusetts upon the General Government for services rendered by the militia of the state during the late war, exhibited a report, which concluded as follows:

Your Committee recommend that, in all cases where the militia of the state of Massachusetts were called out in conformity with the desire of an officer of the General Government, or to repel actual invasion, or under a well founded apprehension of invasion, during the late war, the claim of the state for such militia services be allowed, under the usual rules of auditing and allowing similar claims; provided the number of troops, so called out, were not in undue proportion to the exigency.

Your Committee likewise recommend that the claims of Massachusetts for militia services, not comprehended in the above description of cases, be disallowed. This report was referred to the Committee of the Whole.

The House in committee, took into consideration a remonstrance from the State of Kentucky against the decision of the Supreme Court of the U. S. on the subject of the occupying claimant laws of Kentucky. This caused a protracted debate, but no decision was obtained.

Tuesday, May 4. A bill concerning invalid pensioners, and one relative to the Post Office department were discussed without decision.

Wednesday, May 5. Mr. Cocke offered a long resolution, requesting the President to give a detailed report on the system and plan of fortification, contemplated by him, and recommended by the board of engineers, &c. which was laid on the table. [Accepted the next day.]

Thursday, May 6. The Post Office bill was dismissed on the ground that the session was too far advanced to give it due consideration.

To correspondents. We have received several communications, which are too late for insertion in this day's paper. They will be inserted in our next.

PRICES CURRENT.

Ashes, per ton, $112, 50 a $115; Pearl, do. $117, 50 a $120; Butter, No. 1. per lb. 10 a 12 cts.; Rye, per bush. 55 a 56 cts.; Plaister-Paris, per ton, $4; Herd's Grass, 1822, per bush. $2 a $2, 12. *For other articles see last paper.*

NEW GARDEN SEEDS.

JUST received by the London Packet, and for sale by GEO. MURDOCK, No. 14, Market-square, an assortment of GARDEN SEED, of the last year's growth, among which are, Early and Late Cauliflower, Early and Late Cabbage, Early and Late Peas, Sweet Marjoram and Thyme, ARMACK, MANGEL WURTZEL, RUTA BAGA, &c. *Likewise*—a few cases of MARASCHINO and CURACOA, a Cordial much celebrated in Europe—French Annisette in baskets of 2 bottles each—Welch's No. 1 Chocolate, Cocoa and Shells—green Madeira Citron, with other Groceries as usual.

Likewise—a few Hampers of Rich Cheshire and Loaf Cheese—London Brown Stout, in whole and half Bottles—English and French Mustard, in kegs and jugs.

From the Hancock Gazette.

Would Yankees still continue free,
Let this their honest motto be.
Our stock we'll raise ourselves, and keep,
From bellowing bull to bleating sheep;
In manufactures we will try
All foreign nations to outvie!
In mechenism try each *notion*,
Except to find perpetual motion;
In agriculture do our best;
And leave to gracious Heaven the rest.

Miscellany.

From the Portland Gazette.

USEFUL RULES FOR HOUSE-WIVES.

1. When you arise in the morning never be *particular* about pinning your clothes so very nicely; you can do that any time.

2. Never comb your hair, or take off your night cap till after breakfast. It is *your* business to take time by the foretop and not let him take you so; therefore keep all night in that quarter till 10 o'clock at least.

3. When you begin the business of *your toilet* you may do it before the window or in the front entry; but the most proper place is in the *kitchen*.

4. Never have any *particular place* for any thing in your house; and then you may rest assured, that *nothing* will ever be out of place; and that is a great comfort in a family.

5. Never sweep your floor, until you know some person is coming in: he will then see how *neat* you are: and, besides, in such cases, even your enemies cannot shake off the *dust of their feet*, against you, though they may the dust of their clothes with which you have covered them by your sweeping.

6. When you have *done* sweeping, leave your broom *on the floor*, it will then be handy: and, being always in sight, and in the way, it will be constantly reminding your husband, when he is in the house, what a *smart, nice, pains-taking* wife he has.

7. Never follow the barbarous practice of *brushing down cobwebs*. A *man's house* is his *castle*: and so is a *spider's*:—It is a violation of *right*; and a shameless disrespect to the *fine arts*.

8. Keep your parlour and bedroom windows shut as close as possible in dog days: this will keep the *hot air* out —and you will have excellent *fixed* air inside.

9. Keep your *summer cheeses* in your bed chambers:—they enrich the qualities of the atmosphere: and if a stranger should lodge in one of your beds: if he could not *sleep*, he could *eat* for his refreshment.

10. Never teach your daughters to *mend* or *make* any of their own clothes, it is "taking the bread from the mouth of labour":—besides it will make them crooked and give them sore fingers.

11. But if they should insist on *mending* their own garments, they should do it while they are on: this will make them *fit* better: and Girls can't *leave their work*: if they should attempt it their *work would follow them*.

12. If your husband's coat is out at *one* of the elbows, don't mend it un til it is out at the *other*; then the *patches* will make it appear *uniform*; and shew that you are *impartial*.

13. Never spoil a joke for a *relation's* sake; nor suppress the truth for *any body's* sake. Therefore, if you don't like your husband as well as you ought—*out with it*, and convince him you are not a respecter of persons.

14. You should endeavour not to keep your temper:—*let it off* as soon and as fast as you can; and you will then be as calm and quiet as a bottle of cider after the cork has been drawn half a day.

15. If, on any particular occasion, you are at a loss as to the course you ought to pursue, in the management of yourself or your family affairs, take down the paper which contain these Rules and read them over and over till you have satisfied your mind—and then go on.

POOR RICHARD.

Condensation of Various Gases into Liquids.—In the Philosophical Transactions of London, Part II. are detailed the very important results of Mr. Faraday on the condensation of gases into liquids. By submitting solid compounds, containing gaseous elements, to heat, in sealed glass tubes, or by extricating by chemical reaction, from other substances similarly confined, various gaseous products, so great a pressure was produced, as to cause the liquefaction of the gases produced in the several experiments.—The following is a list of gases condensed up to the present time, namely: *Chlorine, Muriatic acid, Sulphurous acid, Sulphuretted hydrogen, Carbonic acid, Euchlorine, Nitrous oxide, Cyanogen*, and *Ammonia*.

Application of Liquids, formed by the Condensation of Gases, as Mechanical Agents.—Sir Humphrey Davy has given a paper on this interesting subject in the same Part of the Phil. Trans. above referred. After expressing some doubts as to the economical results to be expected from employing the vapors of water or alcohol, under high pressures by high temperatures, as mechanical agents, from the great loss of radiant heat at high temperatures, and from the extrication of latent heat by compression, and its absorption from expansion; no such doubts, he considers, can arise respecting the use of the vapors of liquids, which require, for their existence, a pressure, equal to 30 or 40 atmospheres, and which exert an immense elastic force at common temperatures, or from slight elevations of them. Such liquids are the liquefied gases.

It is not easy, in a short notice, like the present, to make the whole ground of Sir Humphrey Davy's reasoning intelligible to the generality of readers, involving, as it does, the more abstruse doctrines on the subject of caloric; but a general idea of his exceedingly novel views on the manner of applying the condensed gases as mechanical agents, may be obtained from the following extract from his paper.—*Port Folio.*

"In applying the condensed gases as mechanical agents, there will be some difficulty; the materials of the apparatus must be at least as strong and as perfectly joined as those used by Mr. Perkins in his high pressure steam-engine: but the small differences of temperature required to produce an elastic force, equal to the pressure of many atmospheres, will render the risk of explosion extremely small; and if future experiments should realise the views here developed, the mere difference of temperature between sunshine and shade, and air and water, or effects of evaporation from a moist surface, will be sufficient to produce results, which have hitherto been obtained only by a great expenditure of fuel.

Singular Chastisement.—A spruce little gentleman, who, during the summer season, is employed as a waiter of one of the Inns in Harowgate, called to regale himself at the Elephant and Castle Knaresborough, on the evening of the fair, and while in his cups, became exceedingly noisy and quarrelsome with the rest of the company, drinking off their glasses *sans ceremonie*, and, if a remonstrance was made, a challenge to fight was the immediate consequence. At length an honest athletic farmer, to whom he had "shown fight," whipped the dapper hero under his arm, and cramming him into a sack, tossed him into his cart, which stood at the door, and drove down the street to the distance of a mile from the town, where he was unbagged, to the great amusement of a vast number of spectators, and to the evident improvement of the manners of the offender.

Literary Discovery.—A Latin MS. undoubtedly by Milton, long supposed to be irrecoverably lost, has just been discovered at the State Paper Office. The subject is religious, and the arguments are all drawn from the Scriptures. There are many Hebrew quotations, and the work is one of considerable bulk, as it contains 735 pages, many of them closely written, and believed to be in the hand writing of the poet's nephew, Philips, with many interlineations in a different hand. It was found in an envelope addressed to Cyriac Skinner, Merchant.—The situation which Milton held, of Latin Secretary to Cromwell, will account for such a discovery being made in the State Paper Office.—*London paper.*

Progress of Liberty.—A writer in the London Monthly Magazine has given a sketch of the progress of free institutions, from which we learn, that in 1775, the number of free men, living under free governments, was 15, 800,000. He computes the number, at this time, to be 87, 200,000.

LEAD PIPE FOR AQUEDUCTS, &c.

THE subscribers being appointed Agents for vending LORING'S IMPROVED LEAD PIPE, have constantly on hand, at their Store, No. 20, Merchants' Row, a supply of different sizes and thickness. The manner in which their Pipe is manufactured renders it superior to the English or any other manufacture, and comes at a less price. Orders for any quantity or size will be executed at the shortest notice.

LINCOLN FEARING & CO.

March 27.

MANGEL WURTZEL SEED.

FOR sale at this office a few pounds of *Mangel Wurtzel Seed*, raised by John Prince, Esq., Roxbury. April 24.

WANTED Nos. 14, 43, and 45, of the 1st Vol. of the N. E. Farmer. For which a generous price will be given by the publisher of this paper.

TERMS OF THE FARMER.

☞ Published every Saturday, at THREE DOLLARS per annum, payable at the end of the year—but those who pay within *sixty days* from the time of subscribing will be entitled to a deduction of FIFTY CENTS.

☞ No paper will be discontinued (unless at the discretion of the publisher,) until arrearages are paid.